

9. Composition according to the invention wherein the starch-containing matter comprises flour, natural starch, native starch, chemically and/or physically modified starch.
- 5 10. Composition according to claim 9, wherein the flour or starch is obtained from wheat, barley, rice, rye, corn and/or roots.
11. Composition according to claim 1-10, wherein the composition is a pasty or particulate matter.
- 10 12. Composition according to claim 11, wherein the particulate matter comprises flakes, granules, powder, cubes, pellets, tablets.
13. Composition according to claim 1-12, wherein the composition is a roux.
- 15 14. Composition according to claim 1-13, wherein the composition further comprises 0.1-50% wt of salt and/or herbs and/or spices and/or tomato powder and/or vegetable pieces and/or monosodium glutamate.
- 20 15. Composition comprising 15-80% wt (preferably 25-70% wt) of triglycerides of fatty acids, 20-85% wt (preferably 30-75%) of a starch-containing matter and which composition contains less than 30% wt (preferably less than 20% wt) of water, wherein at least 50% of the fats is of vegetable origin, and which composition is substantially free from trans-unsaturated fatty acids or triglycerides thereof.
- 25 16. Process for manufacturing any of the compositions according to claim 1-15, which process comprises the steps of heating fat and the starch-containing matter to a temperature of at least 60°C (preferably at least 90°C) for 0.1-300 (preferably 5-30) minutes, followed by cooling for 1-360 (preferably 1-60) minutes and optionally
- 30 comminution.

REPLACED BY
ART 34 AMDT